



DINNER MENU

ANTIPASTI E INSALATE

Insalata Primaveraile

Mixed baby lettuces, grilled eggplant, roasted bell peppers, goat cheese;

Olio e Limone dressing 15

Grigliata Saporita

Grilled radicchio, endive, eggplant, Portobello mushrooms,
prosciutto-wrapped goat cheese; balsamic drizzle 17

Insalata di Lattughe Novelle

Mixed field greens, tomato wedges; *Olio e Limone* dressing 10

Timballo di Melanzane con Purea di Pomodoro

Eggplant soufflé with goat cheese center; fresh tomato-basil sauce 16

Quaglie in Insalata

Marinated grilled quail, mixed greens, walnuts, gorgonzola cheese,
balsamic vinegar 18

Carpaccio di Bue con Rugola e Parmiggiano

Thinly-sliced raw beef tenderloin, arugula, capers, shaved parmesan;

Olio e Limone dressing 18

Mozzarella di Bufala con Pomodoro e Basilico

Fresh-imported buffalo mozzarella cheese, vine-ripened
tomatoes, basil 17

Insalata Tricolore con Parmiggiano e Asparagi

Endive, radicchio, arugula, asparagus, shaved parmesan cheese;

Olio e Limone dressing 16

Insalata di Mare Tiepida

Warm seafood salad (mussels, clams, calamari, shrimp and scallops);
lemon-white wine sauce **20**

Tortino di Granceaola

Italian-style crab cake, arugula & bell pepper sauces; mixed greens **19**

Guazzetto con Crostino all'Aglio

Array of seafood, spicy tomato-garlic broth, toasted country bread **21**

Carpaccio di Pere Bella Elena

Thinly sliced pears, mixed baby greens, gorgonzola cheese, walnuts;
Olio e Limone dressing **16**

Prosciutto di Parma con Bruschetta

Imported Italian *Parma* prosciutto; toasted country bread topped with
chopped tomatoes, garlic and basil **17**

Acciughe alle Erbette

Marinated imported white Mediterranean anchovy filets, mâche lettuce;
Olio e Limone dressing **16**

Zuppa del Giorno (Soup of the Day) 10

PASTE E RISOTTI

Paccheri Carbonara

Artisanal tubular pasta, *guanciale*, egg, parmesan cheese,
black pepper **22**

Capellini d'Angelo al Pomodoro Fresco e Basilico

Angel hair pasta, fresh tomato, garlic, basil **18**

Caserecce con Salsicce

Hand-shaped pasta twists, sausage, tomato, pecorino cheese **24**

Pappardelle al Sugo di Quaglie e Funghi

Wide-ribbon pasta; ragù of tomato, quail, sausage & mushroom **25**

Tagliolini al Pesto

Thin ribbon spinach pasta, garlic, basil, green beans, potato,
Italian pine nuts, parmesan cheese, E.V.O.O **23**

Fettuccine con Spugnole e Asparagi

Ribbon pasta, morel mushrooms, asparagus, cream 27

Gnocchi alla Riviera

Housemade spinach and ricotta dumplings, fresh tomato sauce, basil,
ricotta salata (aged ricotta cheese) 23

Tagliolini del Campo

Thin ribbon pasta, leeks, spinach, green beans, parmesan 24

Ravioli d'Anatra ai Funghi Porcini

Housemade duck ravioli, creamy porcini mushroom sauce 26

Ravioli di Zucca

Housemade pumpkin ravioli, creamy sage parmesan sauce 24

Garganelli al Ragù d'Agnello

Housemade pasta quills, lamb ragù, pecorino cheese 23

Tortelloni di Spinaci al Burro e Salvia

Housemade spinach & ricotta-filled tortelloni, tomato sauce,
fresh sage butter 24

Fiorellini di Melanzane

Housemade ravioli filled with roasted eggplant & goat cheese;
fresh tomato sauce, basil, *ricotta salata* (aged ricotta cheese) 24

Busiate allo Scoglio

Artisanal Sicilian spiral pasta, fresh Dungeness crabmeat, prawn,
spicy tomato sauce 29

Risotto ai Funghi Porcini

Carnaroli rice, porcini mushrooms, mascarpone cheese 26

Risotto al Nero di Seppia

Carnaroli rice, shrimp, scallops, calamari, squid ink 27

SECONDI

Pesce Fresco del Giorno

Fresh fish of the day A.Q.

Pollo Ruspante Arrosto con Patate e Spinaci

Roasted free-range chicken, rosemary potatoes, sautéed spinach 26

Petti di Pollo Saltimbocca alla Val d'Ostana

Thinly-pounded sliced chicken breast, prosciutto, fontina cheese,
Marsala wine **29**

Quaglie con Salsiccia, Polenta e Caponata

Roasted quails stuffed with sausage; polenta, Sicilian *ratatouille* **31**

Scaloppine con Carciofi e Limone

Thinly sliced veal cutlets, fresh artichoke hearts, lemon sauce **32**

Nodino di Maiale alla Senape

Pork tenderloin, green peppercorn-mustard sauce, puréed potatoes **29**

Tagliata di Bue con Rugola e Tortino di Patate

Sliced beef tenderloin over thin potato tart, arugula,
shaved parmesan, truffle oil **38**

Costata di Manzo alle Erbe

Herb-roasted rib-eye steak, roasted potatoes, vegetables **39**

Lombata di Vitello alla Griglia

Grilled veal chop, roasted potatoes, rosemary *jus* **42**

Costolette d'Agnello con Balsamico e Menta

New Zealand lamb chops, balsamic vinegar reduction sauce **40**

*PLEASE NOTE: Prices for specials depend on market and are generally in range with our regular menu.
Two specialty items, our fresh-imported Dover sole and veal rack (any preparation), when
available, are offered **below market** at \$45.*

Buon Appetito

RETAIL: Olio e Limone Ristorante Organic Extra-Virgin Olive Oil:

*High quality organic olives, cold-pressed, unfiltered, fruity, medium-bodied with distinct
peppery finish and velvety golden color **18***

MISCELLANEOUS: We use only *un-pitted* olives in our house-marinated olives in order to retain their full flavor.

Split charges--appetizer: \$2.00, main course: \$5.00. Corkage fee: \$25.00 per 750ml bottle.

Limit two 750ml bottles per table.

NO OUTSIDE WINE/ALCOHOL (CORKAGE) PERMITTED FOR PARTIES OF 10 OR MORE.

OLIOCUCINA.COM

LUNCH: Monday – Saturday, 11:30AM – 2:00PM | **DINNER:** Nightly from 5:00PM | **COCKTAILS**
PRIVATE DINING in the Cucina Room for up to 40 guests



Next door nightly from 5:00PM



next door | open 11:30am - close daily

pizza bar | wine bar | full bar | take-out

private dining: terrazza room for up to 22 guests & taverna room for up to 32 guests. oliopizzeria.com